

BROME MODERNA EATERY™

Zane Makky, Executive Chef

Zane Makky, 27, brings a passion for sustainability, fresh foods and creative thinking to the contemporary American dishes that make up Brome Modern Eatery's menu.

Challenged to create menu items with specific ingredients, and to defy the basics of American classics led Makky to develop unique, and delicious options for Brome. The addition of [Balance Bar](#), which offers cold-pressed juices, organically-sourced when possible, opened up a new dimension to the Brome brand. The juices, created with culinary inspiration combined with being able to better nourish customers' bodies, include superfoods and ingredients that focus on making people feel better and live healthier.

"Expanding Brome Modern Eatery to Detroit gives us the opportunity to bring our fine-casual menu and dining experience to more people," said Makky. "We work with high-quality ingredients, produce our entire menu in-house, and are constantly adding new offerings for our customers."

Some of Makky's Brome Modern Eatery menu creations include the Dantes Heaven burger with smoked turkey bacon, braised onion, cherry pepper relish, ghost pepper jack and sweet habanero aioli, and the Impossible burger, a plant-based beef alternative that can be enjoyed by vegetarians and meat eaters alike, featuring incredible flavors without the guilt.

Makky has been cooking his entire life, developing a love of food early on. He earned a bachelor's degree in Culinary Management from The Art Institute of Michigan in 2011. During and after school, Makky worked his way up the line at Detroit's Greektown Casino-Hotel over the span of six years; starting as a cook, and ending as the Chef for the High Limits Players Club. Makky gained meaningful experience while working under some of the finest chefs in Detroit. Additionally, he was the Sous Chef at the award-winning Brizola fine dining steak house, and helped open and manage the newly renovated team member dining room.

Makky, born, raised, and currently living in Dearborn, says his community is "made up of connoisseurs, plain and simple."

"I'm thrilled to be able to show the place where I have such deep roots, what fresh and healthy food can taste like, and how good it can be for you," continued Makky. "I am thankful to be given the opportunity to expose the city to the Brome Modern Eatery concept, which helped me mold my career and grow as a professional."

Brome Modern Eatery and Balance Bar has locations in Dearborn and Detroit.